

PRIDE OF PLACE

Dutch Cityscapes of the Golden Age

National Gallery of Art | West Building

February 1 – May 3, 2009

www.nga.gov/cityscapes



The exhibition was organized by the National Gallery of Art, Washington, and the Royal Picture Gallery Mauritshuis, The Hague.

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Gerrit Berckheyde, *The Golden Bend in the Herengracht in Amsterdam, Seen from the Vijzelstraat*, c. 1672, oil on panel, Rijksmuseum, Amsterdam

Café Amsterdam

NATIONAL GALLERY OF ART, JANUARY 30 – MAY 3, 2009

GESTOOFDE RUNDERLAPPEN (BEER-BRAISED BEEF)

Created by Chef David Rogers of Restaurant Associates

2 ½ lbs. of chuck or blade steak
1 cup all-purpose flour
salt
black pepper
1 large yellow onion
2 large carrots
1 or 2 bottles dark beer
1 sachet of garden herbs, thyme, rosemary, and bay leaf
3 tbs. vegetable oil
chopped parsley

Cut meat into chunks. Peel onion and carrots and cut into large dice.

Heat the oil in a Dutch oven. Mix flour with salt and pepper and coat meat thoroughly. Quickly brown meat on all sides, then remove browned meat from pan, leaving the oil and beef drippings. Add onion and carrots, turn down heat, and simmer 5 to 8 minutes. Return beef to pan and add beer, using just enough to barely cover beef and vegetables. Add the sachet. Cover and bake in oven for 1 ½ hours at 350° or until beef is tender. When ready to serve, remove herb sachet and sprinkle chopped parsley over the stew.

SERVES 5 – 6

Café Amsterdam

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GEBAKKEN VIS (SAUTÉED SPINACH AND MUSHROOMS ROLLED INSIDE FRESH SOLE FILLET)

Created by Chef David Rogers of Restaurant Associates

4 each 6 – 8 ounce sole fillets
3 lbs. fresh, cleaned spinach
½ lb. cremini mushrooms, sliced
2 tbs. cooking oil
salt and pepper
4 tbs. melted butter
1 cup panko (Japanese) bread crumbs
¼ cup chopped parsley
1 tbs. paprika

Lay fish out flat and season with salt and pepper. In large pan sauté sliced mushrooms until soft, then add spinach and continue to cook until spinach is wilted. Season mixture with salt and pepper. Turn out mixture onto cookie tray and cool in refrigerator. Once cooled, place in clean towel or cheesecloth and squeeze out all excess moisture. Place small amount of filling on end of fish fillet and roll fish around it. Repeat process for all fillets. Arrange stuffed fish on lightly greased baking tray. Add chopped parsley to bread crumbs in a mixing bowl. Add melted butter. Brush fish with a little melted butter and apply bread crumbs to top of fish. Lightly dust bread crumbs with a little paprika. Bake fish in oven at 350° for 20 minutes.

SERVES 4

Café Amsterdam

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DUTCH APPLE PIE

Created by Chef David Rogers of Restaurant Associates

2 cups raisins
2 tbs. Calvados brandy
2 eggs
5 ½ cups self-rising flour
1 ⅓ cup cubed ice-cold butter
1 cup brown sugar
pinch of salt
zest and juice of ½ lemon
2 tsp. cinnamon
1 tsp. pumpkin-pie spices
1 tsp. cornstarch
12 apples

In a small bowl, steep raisins in brandy for at least one hour. Preheat oven to 350°.

Whisk eggs and add to flour. Add cubed butter, sugar, salt, and lemon zest. Knead dough in stand mixer using the dough hook or by hand until dough comes together in a ball. Set aside for 20 minutes.

In the meantime, peel and core the apples, cut into bite-size pieces, and mix with raisins, lemon juice, sugar, and spices. Sprinkle with cornstarch and mix well.

Grease a large springform pie dish (10 × 2 ½ inches) and use ¾ of the dough to cover bottom and sides of pan. Add pie filling. Use rest of dough to make lattice topping. Once lattice is complete, brush dough with egg wash and sprinkle a little sugar on top. Bake pie approximately one hour. Allow to cool in pan, then carefully turn out. Serve with whipped cream or vanilla ice cream.

SERVES 10